

Grease Guzzler is an innovative, self contained solution to grease management designed for any environment where grease, oil and fat can cause blockages in waste pipes or drain runs.

The system utilises patented bio-technology, ensuring efficient and effective drain cleansing with minimal impact on the environment.



MAIN FEATURES

- Digests grease, cooking oils and animal fats using naturally occurring micro-organisms
- Utilises a patented incubation technology to ensure that proficient drain cleansing is achieved
- Aesthetically designed to be space efficient and blend into most commercial kitchens
- Designed on the principle of 'fit and forget' it is completely automated and self-contained, requiring no user maintenance

PRINCIPAL BENEFITS

- Eliminates foul drain odours caused by rancid grease
- Removes the unpleasant task of emptying messy and unhygienic grease traps
- Drastically improves drain hygiene, helping to prevent rodent and insect infestation
- Removes the need for harsh drain cleaning chemicals
- Requires no space consuming drums of bio-chemicals, unlike some alternative products
- Totally safe and environmentally responsible

How it works

At a pre-programmed time, usually once a day, the Grease Guzzler releases a unique biological cleaning solution into the drain line.

Each cycle begins with a dose of S65 bio-fluid concentrate into the incubation tank filled with cold water.

The tank is gently heated for eight hours to stimulate the micro-organisms to multiply, resulting in the creation of a rich soup of grease hungry bacteria.

Once the system has dosed, the pipework will be left with a thin layer of enzymes that continue to actively prevent the build up of any grease that finds its way into the drainage system during the day.

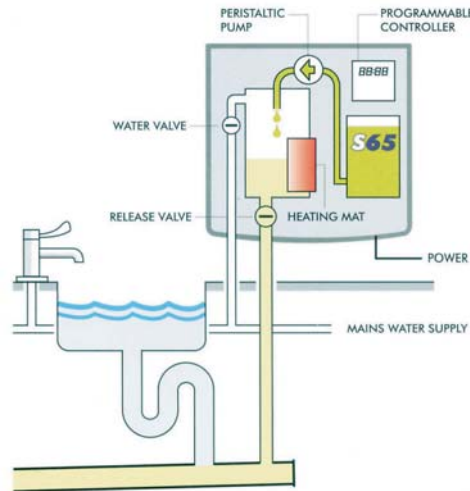


Fig 1 - Inside the Grease Guzzler

How S65™ Works

S65 uses two simultaneous processes. Enzymes make the first assault, breaking the grease into simpler food particles, which are edible to micro-organisms, these then digest and degrade the grease further. As the hungry micro-organisms grow, they reproduce rapidly by splitting, which at the same time releases more enzymes to perpetuate the process until all the grease is broken down.

The result is the conversion of grease into fatty acids and glycerol; water soluble products that form an emulsion. Harmless to the drain, this transformation is irreversible. As these products continue their way to the treatment plant, degradation continues until the grease is broken down into carbon dioxide and water.

Where should Grease Guzzler® be installed?



The Grease Guzzler is designed to be sited in any kitchen, other than domestic properties, where grease, oil and fat can potentially lead to blocked drains.

It is designed for mounting onto an internal wall. Normally in the kitchen, close to the drainage waste pipe. Connections are very simple – cold water and electricity in, drain access out.

Dosing should occur close enough to the first sink or drainage discharge point so that grease cannot solidify in pipe work upstream; whilst far enough downstream for the bio-products to be working within their optimum temperature range, 35-40 degrees °C.

Service and maintenance

Grease Guzzler has been engineered for complete reliability. Absolutely no user maintenance is necessary. In order to keep kitchen disruption to a minimum, a six monthly service and refill programme is all that is required. This will be managed and undertaken directly by Watling Hope, who will provide a fully inclusive, fixed price contract upon which you can depend.

No hidden costs or unexpected extras – guaranteed!

System Requirements

- Single phase, 5 amp electrical supply
- Cold water supply
- Discharge point into drain
- Non-disruptive refill, every six months
- Approximate size: 540mm high, 560mm wide, 205mm deep
- Internal wall mounting

